

THE ATLANTIS MEZE

£25 per person
(minimum of 2 people)

A traditional small-plate dining experience featuring a variety of classic Greek dishes to share

STARTERS



TARAMASALATA /D

Smooth blend of smoked cod roe, olive oil, lemon & onion

HUMMUS /V, VE, G, D

Creamy chickpea dip with garlic, olive oil & lemon

TZATZIKI /V, G

Refreshing yogurt with cucumber, garlic and mint

DOLMADES /V, VE, G, D

Vine leaves stuffed with herbed rice, drizzled with lemon

GIGANTES /V, VE, G, D

Butter beans in a rich tomato sauce

KALAMARI /D

Crispy, fried squid marinated in herbs

KING PRAWNS /G, D

Grilled whole shell prawns cooked in lemon and garlic dressing

MAINS

KLEFTIKO /G, D

Tender, slow cooked lamb on the bone marinated in Greek herbs

CHICKEN KEBAB /G, D

Marinated chicken breast grilled

KEFTEDAKIA /D

Homemade lamb meatballs with herbs

GREEK WINE SAUSAGES /G, D, N

Pork sausages infused with red wine & coriander

GREEK SALAD /V, G

RICE /V, VE, G, D

DESSERT

A choice of vanilla ice cream or Baklava (contains nuts)

BREAD

GARLIC BREAD /V 3.50

CHEESY GARLIC BREAD /V 4.00

PITA BREAD /V, VE, D 1.50

STARTERS

COLD STARTERS

TARAMASALATA /D 6.00

Smooth blend of smoked cod roe, olive oil, lemon & onion

HUMMUS /V, VE, G, D 6.00

Creamy chickpea dip with garlic, olive oil & lemon

TZATZIKI /V, G 6.00

Refreshing yogurt with cucumber, garlic and mint

OLIVES /V, VE, G, D 4.00

HOT STARTERS

KEFTEDAKIA /D 7.50

Homemade lamb meatballs with herbs

GREEK WINE SAUSAGES /G, D, N 7.50

Pork sausages infused with red wine & coriander

GARLIC MUSHROOMS /V, VE, G, D 7.00

Sautéed mushrooms with tomato & garlic

HALLOUMI /V 7.50

Chargrilled Cypriot cheese

SAGANAKI CHEESE /V 8.00

Tangy Greek cheese, golden fried with a melting centre

KALAMARI /D 8.00

Crispy, fried squid marinated in herbs

KING PRAWNS /G, D 7.50

Grilled whole shell prawns cooked in lemon and garlic dressing

PRAWN SAGANKI /G 8.00

Prawns cooked in a rich tomato sauce and flecked with pieces of melting feta

DOLMADES /V, VE, G, D 7.00

Vine leaves stuffed with herbed rice, drizzled with lemon

GIGANTES /V, VE, G, D 7.00

Butter beans in a rich tomato sauce

SPANAKOPITA /V 7.00

Spinach & feta parcels in golden filo pastry

GRILLED VEGETABLES /V, G 8.00

Aubergine, courgette & peppers served with tzatziki



Atlantis Greek

MAINS

TRADITIONAL GREEK

MOUSSAKA 16.50

Layers of aubergine and potato topped with lamb mince, creamy béchamel & cheese

GIOUVETSI 16.50

Tender lamb cooked in a rich tomato sauce with orzo pasta and cheese

KLEFTIKO /G, D 18.50

Tender, slow cooked lamb on the bone marinated in Greek herbs

BEFTEKI 16.00

Greek beef patties with oregano & melted cheese

ARNI HORIATIKO /G, D 17.00

Tender lamb stew in a rich tomato sauce mixed with green beans

STIFADO /G, D 17.00

Hearty beef stew with red wine & shallots

KOTOPOULO LEMONATO /G 17.00

Chicken cooked in a creamy lemon sauce with mushrooms

THE GRILL



MIXED GRILL 17.50

Lamb, pork, chicken, befteki & pork sausage

MIXED KEBAB /G, D 16.50

Lamb, pork & chicken

LAMB KEBAB /G, D 17.00

Marinated and grilled lamb pieces

PORK KEBAB /G, D 16.50

Grilled pork fillet pieces

CHICKEN KEBAB /G, D 16.00

Marinated chicken breast grilled

STEAK (Sirloin) /G 21.00

Served with chips (add creamy mushroom sauce +£1.50)

*£2 supplement on Weekend Special

FISH



SALMON FILLET /G, D 17.00

Oven-baked, drizzled with lemon dressing

SEABASS /G, D 18.00

Whole grilled, drizzled with lemon dressing

SEABREAM /G, D 18.00

Whole grilled, drizzled with lemon dressing

SIDES

All main dishes are served with your choice of **rice** or **chips**

Excluding Moussaka and Giouvetsi. Fish comes with green beans (swap for rice or chips on request)



Please inform a member of staff about any allergies or dietary requirements.

VEGETARIAN



VEGETARIAN 16.00

MOUSSAKA /V

Layers of seasonal vegetables topped with creamy béchamel & cheese

VEG PLATTER /V 16.00

Grilled vegetables and dolmades with crispy spanakopita

*Vegan alternative available on request

GREEK SALAD /V, G 9.50

Seasonal vegetables, olives & feta cheese

SMALL GREEK SALAD /V, G 5.50

VEGAN V
VEGETARIAN V
NUTS N
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DIARY-FREE D

DRINKS

WINE

	BOTTLE	CARAF	GLASS
HOUSE RED Classic, full-bodied Greek red	17.50	13.50	5.00
HOUSE WHITE Mild, aromatic, bottled in Greece	17.50	13.50	5.00
RETSINA Crisp traditional white wine with citrus & pine	17.50	13.50	5.00
ROSÉ Soft and fruity	17.50	13.50	5.00

WHITE

DOGMATIKOS Dogmatikos from Vaeni Naoussa - crafted from Xinomavro with a unique, aromatic flare	21.00
MAKEDONIKOS WHITE Refreshing with pear notes. Pairs well with seafood & poultry	20.00
MOSCHIFILERO Aromatic white with spicy, citrusy flavour	21.00
PINOT GRIGIO Crisp Burgundy white wine with citrus notes	19.50

RED

NEMEA AGIOGRITIKO Gentle & fruity with redcurrant aromas	21.50
NAOSSA DAMASCENOS Rich Peloponnese red wine with red fruit aromas	21.50
MAKEDONIKOS RED Robust Xinomavro, with cinnamon & dark fruits	19.00
SYRAH Deep, peppery French red with dark fruit	19.50
RIOJA Tempranillo blend, rich & balanced	19.50



SOFT DRINKS

EPSA ICED TEA (Lemon, Peach)	3.25
COKE (Regular, Diet, Zero), 7UP, FANTA (Orange, Lemon)	2.50
JUICES (Orange, Apple, Cranberry)	2.50



BOTTLED WATER

STILL OR SPARKLING

LARGE (750ML)	4.50
SMALL (350ML)	2.50

BEER

BOTTLED BEER (330ML)

MYTHOS (4.7%)	5.00
PERONI (5.1%)	5.00
NON-ALCOHOLIC BEER	4.00

SPARKLING WINE

PROSECCO

750ml	21.00
200ml	7.00

SPIRITS & LIQUEURS



METAXA	
IRISH CREAM	
BRANDY	
COINTREAU	
LIMONCELLO	
SAMBUCA	4.50 (Single)
TIA MARIA	7.50 (Double)
	Mixers +50p
DISARONNO	
OZUO	
TSIPOURO	
RUM	
VODKA	
WHISKEY	
GIN	



Atlantis Greek